

DINNER

APPETIZERS

SOUP DU JOUR	CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
FRIED PICKLES	SMOKEY RANCH DRESSING	10
PIMENTO CHEESE FRITTERS	ORANGE MARMALADE, BUTTER CRACKERS	10
BOOM-BOOM SHRIMP	HAND BATTERED CRISPY SHRIMP, BOOM-BOOM SAUCE	12
CRISPY BRUSSELS SPROUTS	BACON, BALSAMIC GLAZE, SUN DRIED TOMATOES, PARMESAN	12
TRUFFLE GNOCCHI	POTATO GNOCCHI WITH TRUFFLE BUTTER, SEA SALT, AND PARMESAN	12
FRESH SHUCKED OYSTERS	LEMON, COCKTAIL AND MIGNONETTE	12
CHEESE BOARD	ARTISAN IMPORTED AND DOMESTIC CHEESES WITH CRACKERS AND FRUIT	12

BURGERS & WINGS

CHICKEN TENDERS	HAND BATTERED TENDERLOINS, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	10
HLCC REUBEN	GRILLED PASTRAMI ON RYE, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	11
ANGUS BURGER	8 OZ. CHARGRILLED PATTY, LETTUCE, TOMATO, PICKLE, BISTRO SAUCE, SWISS, AMERICAN, OR PEPPERJACK CHEESE, TOASTED Brioche BUN, FRENCH FRIES, SIDE SALAD, OR FRESH FRUIT	12
CHICKEN WINGS	10 CRISPY WINGS, MILD, HOT, BBQ, TEXAS PETE DRY RUB, OR LEMON PEPPER SERVED WITH CARROT AND CELERY STICKS, BLUE CHEESE OR RANCH DIPPING SAUCE	14

SALADS

HOUSE SALAD	MIXED SALAD GREENS, GRILLED CHICKEN, CUMBER, CARROT, BLACK OLIVE, TOMATO, CROUTONS, CHEESE	12
GRILLED CHICKEN CAESAR SALAD	ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING, EGG	12
BEET SALAD	APPLE JUICE POACHED BEETS, MIXED SALAD GREENS, FETA CHEESE, PECANS, MANDARIN ORANGE, MAPLE DRESSING	12
GREEN JACKET SALAD	MIXED SALAD GREENS, PARMESAN, GRAPE TOMATOES, RED WINE VINAIGRETTE, CRACKERS, GRILLED CHICKEN BREAST	12
FRIED SHRIMP SALAD	MIXED SALAD GREENS, FRIED SHRIMP, OLIVES, TOMATOES, CUCUMBER, CHEDDAR CHEESE, EGG, CROUTONS	12

DRESSINGS

HOUSE MADE RANCH, HONEY MUSTARD, BLUE CHEESE, MAPLE DRESSING, RED WINE VINAIGRETTE, ZESTY ITALIAN, CAESAR, BALSAMIC VINAIGRETTE, OLIVE OIL AND VINEGAR

ENTREES, SEAFOOD & STEAK

EGGPLANT PARMESAN	BREADED EGGPLANT, MARINARA, RICOTTA, MOZZARELLA, PARMESAN, GARLIC BUTTER GREEN BEANS	16
CHICKEN POT PIE	CHICKEN AND DUMPLINGS IN WHITE GRAVY WITH CARROTS, PEAS, POTATOES, AND CELERY WITH A BUTTERY CRUST	18
LEMON PEPPER SALMON	HERB CREAM SAUCE, WILD RICE BLEND, GARLIC BUTTER GREEN BEANS	22
PORK TIPS AND GRAVY	PORK TENDERLOIN TIPS, RICE, BACON GRAVY, MUSHROOMS, ONIONS, GARLIC BUTTER GREEN BEANS	24
ORANGE DUCK	PAN SEARED DUCK (COOKED MEDIUM RARE), ORANGE MARMALADE, CREAMY BUTTERNUT SQUASH, ROASTED FINGERLING POTATOES	24
LOBSTER RAVIOLI	CREAMY ALLA VODKA SAUCE, PEPPERS, ONIONS, SUN DRIED TOMATOES	23
FRIED SHRIMP DINNER	MASHED POTATOES, WINTER VEGETABLE BLEND, COCKTAIL SAUCE	24
SHRIMP AND GRITS	CAJUN STYLE BLACKENED SHRIMP WITH CREAMY TOMATO GRAVY, GRITS, AND SAUSAGE	24
SNOW CRAB PLATE	STEAMED CRAB CLUSTER, GRILLED SHRIMP, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	34
HAMBURGER STEAK	BROWN GRAVY, MUSHROOMS, ONIONS, MASHED POTATOES, VEGETABLE BLEND	24
SKIRT STEAK	FLAME GRILLED INSIDE SKIRT STEAK, CHIMICHURRI, ROASTED FINGERLING POTATOES, CREAMY BUTTERNUT SQUASH	26
PRIME RIB	OVEN ROASTED RIBEYE, AU JUS, LOADED BAKED POTATO, WINTER VEGETABLE BLEND	34
RIB EYE	12 OZ FLAME BROILED RIB EYE, BAKED SWEET POTATO, GARLIC BUTTER GREEN BEANS	36
FILET MIGNON	RED WINE SHALLOT BUTTER, BAKED SWEET POTATO, GRILLED ASPARAGUS	38

ALL ENTREES SERVED WITH A CHOICE OF A SIDE SALAD (HOUSE, CAESAR, OR GREEN JACKET)

SUBSTITUTE BAKED POTATO, BAKED SWEET POTATO WITH BROWN SUGAR CINNAMON BUTTER, OR GRILLED ASPARAGUS FOR ANY SIDE

EXECUTIVE CHEF JASON DE LA SOTA, CEC

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